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Koo Koo Roo's Santa Fe Pasta

With Southwestern-style dressing, corn, peppers and fresh cilantro, this is an addicting clone from a quickly growing fast food concept. Koo Koo Roo's "California Style" flame broiled and rotisserie chicken meals come with a wide selection of very tasty side dishes, including Tangy Tomato Salad, Garlic Mashed Potatoes, and Confetti Rice. This cold Santa Fe Pasta salad is one of the favorites on the long list of 24 sides. And here's the TSR clone recipe to help you make a version of your own that tastes as good as the real thing.

1 16-ounce package Rotini pasta 4-5 quarts water

Dressing 1 1/4 cups V-8 juice 1 1/2
tablespoons olive oil 1 tablespoon red
wine vinegar 1 1/2 teaspoons chili
powder 3/4 teaspoon paprika 1/2
teaspoon salt 1/4 teaspoon black pepper

1/2 cup grated Parmesan cheese 1/2 cup
cooked yellow corn kernels 1/3 cup
chopped cilantro 1/4 cup chopped green
onion 2 tablespoons diced red bell
pepper 2 tablespoons diced green bell
pepper

1 chicken breast fillet, cooked and diced

1. Prepare the pasta by bringing 4-5 quarts of water to a rolling boil in a large saucepan. Add pasta to the pan, and when water begins to boil again, cook for 8-11 minutes. Pasta should be al dente, or mostly tender but with a slight toughness in the middle. 2. Whisk all of the dressing ingredients together in a small bowl. Cover and chill the dressing until you're ready to use it. 3. When pasta is done, pour it into a large bowl. Add the dressing, then toss. 4. Add the remaining ingredients to the pasta, and toss until combined. Cover

and chill for several hours before serving. Serves 8.